

Old Row Potato Salad

About 3 1/2 pounds medium-size red thin-skinned potatoes

Water

1/2 cup olive oil

3 cloves of garlic

1/4 cup sweet pickle relish

1/2 cup mayonnaise

1 can (2 1/4 oz.) sliced ripe olives drained

1/2 cup each thinly sliced celery and green onions

Salt and pepper

1 jar (2 oz.) sliced pimientos, drained

Chopped parsley

Scrub potatoes: do not peel. Place in a large pan with about 1 inch of water. Cover and boil gently until potatoes are just tender when pierced, about 30 minutes. Drain well. When just cool enough to handle, cut into 1/2 inch cubes.

Whirl oil and garlic in a blender. Pour over hot potatoes. Let cool. Stir in p[pickle relish, mayonnaise, olives, celery and green onions. Add salt and pepper to taste. Cover and chill as long as 24 hours. Before serving garnish with pimiento and parsley.